

Cinnamon Rolls

Dough

- 540 – 600 g all-purpose flour
- 75 g granulated sugar
- 14.2 g yeast
- 1 tsp salt
- 355 g water
- 85 g unsalted butter
- 1 large egg

Filling

- 55 g unsalted butter, room temp
- 100 g light brown sugar
- 1 T cinnamon

Cream Cheese Icing

- 116 g cream cheese, room temp
- 55 g unsalted butter, room temp
- 120 g powdered sugar
- 2 tsp vanilla extract



1. In a large mixing bowl, whisk together **240 g flour, sugar, yeast, and salt.**
2. In a heat-safe bowl, combine the **water** and **butter** (cut into tablespoons). Heat in the microwave for 30 sec – 45 sec, until warm to the touch but not hot. The butter will not melt completely.
3. Pour into the dry ingredients with the **egg** and mix with a wooden spoon.
4. **Add in 240 g more flour** and mix. It should turn pretty thick and sticky at this point.
5. **Add in 60 g more flour** and mix again. It should now turn shaggy and become difficult to stir. Once it reaches that point, set the spoon to the side and use your hands to mix and knead the dough.
6. It will be sticky, so **add another 30 g of flour** and continue to mix and knead by hand. It should turn into a smooth mass that's soft and tacky.
7. With a clean finger, press it into the dough. If your finger is sticking, **add another 30 g of flour** and knead. If it's not, then shape it into a ball and let it rest uncovered for 10 minutes.
8. When the 10 minutes is up, the dough should have puffed up quite a bit but not quite doubled in size.
9. Place the dough on a lightly floured surface and pat it into a rough rectangle shape. Roll it into a 25x38-cm rectangle using a rolling pin.
10. Spread the room temperature **butter** into a thin and even layer, leaving about 13-mm border all around the outside of the dough.
11. Sprinkle with the **brown sugar** and spread it even with your hand. Then top it with the **cinnamon.**
12. Working from the 38-cm end of the dough, roll it up into a log. Place your hands at each end of the log and give it a gentle squeeze in to compact the log of dough. It may have stretched out a bit during the rolling process so this brings it back together.

13. For best results, use unflavored dental floss to cut the rolls. If you don't have floss, you could also use really thin sewing thread. If using a sharp knife, gently saw back and forth and try not to press straight down into the rolls. This will squish them into an odd shape.
14. Using the floss, slide it under the roll and toss both ends of the floss over top. Pull them through to create a cut. Cut off the two ends of the log and then cut the remainder into **12 pieces**.
15. Cut the entire log in half, then cut those two halves in half to create 4 segments. Cut each of those 4 segments into 3 rolls to get a total of 12.
16. Place the rolls in a buttered 23x33-cm dish (or two 23-cm round pans, placing 6 rolls in each). It's OK if all of the rolls are touching.
17. Place in a warm spot and cover with a towel to **rise for 1 hour**.
18. Preheat the oven to **180°C** and check on the rolls. They should have doubled in size and now take up the entire dish.
19. **Bake for 25-30 minutes** or until the tops are a light golden brown. While they cool, make the icing.

Cream Cheese Icing

1. Place the **cream cheese** and **butter** in a bowl and use a fork to mash the two together. Make sure they're both softened to room temperature, otherwise the icing will be lumpy.
2. Add the **powdered sugar** and **vanilla** and mash again with the fork. Once the mixture starts to loosen, switch to a whisk and mix until smooth.
3. Spread onto the warm rolls and dig in!

NOTES

OVERNIGHT CINNAMON ROLLS – After step 16, cover the rolls in plastic wrap and place in the refrigerator overnight. Before baking the next day, allow the rolls to rest at room temperature (covered) for about 45 minutes. They may not puff up but that's OK. Follow the same baking instructions.

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